



OPERATOR MANUAL

IMPORTANT INFORMATION, KEEP FOR OPERATOR

888-994-7636, fax 888-864-7636
randell.com

THIS MANUAL MUST BE RETAINED FOR FUTURE REFERENCE. READ, UNDERSTAND AND FOLLOW THE INSTRUCTIONS AND WARNINGS CONTAINED IN THIS MANUAL.

FOR YOUR SAFETY Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

WARNING Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

NOTIFY CARRIER OF DAMAGE AT ONCE It is the responsibility of the consignee to inspect the container upon receipt of same and to determine the possibility of any damage, including concealed damage. Randell suggests that if you are suspicious of damage to make a notation on the delivery receipt. It will be the responsibility of the consignee to file a claim with the carrier. We recommend that you do so at once.

Manufacture Service/Questions 888-994-7636.

This manual provides information for:

SELF-CONTAINED EQUIPMENT STANDS



RETAIN THIS MANUAL FOR FUTURE REFERENCE

NOTICE: Due to a continuous program of product improvement, Randell reserves the right to make changes in design and specifications without prior notice.

NOTICE: Please read the entire manual carefully before installation. If certain recommended procedures are not followed, warranty claims will be denied.

MODEL NUMBER _____

SERIAL NUMBER _____

INSTALLATION DATE _____

The serial number is located in the mechanical housing. An example is shown here.



SERIAL NUMBER XXXXXXXXX
MODEL NUMBER XXXXXXXXX
DESCRIPTION

EQUIPMENT DESCRIPTION

MODEL	LENGTH	DEPTH	HEIGHT	DRAWERS	12x20x4 PAN CAPACITY	HP	VOLT	AMPS	NEMA	SHIP WT (LBS)
(LP)RES1(X)125	38"	32.5"	26"	(2) 19"	4	1/4	115	6	5-15P	400
(LP)RES1(X)133	48"	32.5"	26"	(2) 27"	4	1/4	115	6	5-15P	400
(LP)RES1(X)138	53"	32.5"	26"	(2) 32"	4	1/4	115	6	5-15P	445
(LP)RES1(X)257	72"	32.5"	26"	(4) 27"	8	1/4	115	6	5-15P	530
(LP)RES1(X)267	82"	32.5"	26"	(2) 32"	8	1/4	115	6	5-15P	600
(LP)RES1(X)387	105"	32.5"	26"	(6) 27"	12	1/3	115	7	5-15P	675
(LP)RES1(X)392	114"	32.5"	26"	(4) 27", (2) 32"	12	1/3	115	7	5-15P	800
(LP)RES1(X)3102	120"	32.5"	26"	(6) 32"	12	1/3	115	7	5-15P	865
(LP)RES1(X)3114	132"	32.5"	26"	(4) 32", (2) 44"	12	1/3	115	7	5-15P	875
(LP)RES1(X)3126	144"	32.5"	26"	(2) 32", (4) 44"	12	1/3	115	7	5-15P	900



Information contained in this document is known to be current and accurate at the time of printing/creation. Reference our product line website for the most updated product information and specifications. © 2026 Electrolux Professional, Inc. All Rights Reserved.

IMPORTANT - READ FIRST - IMPORTANT

INTERIOR EVAPORATOR COVER

DANGER	ATTENTION
RISK OF FIRE OR EXPLOSION. INFLAMMABLE REFRIGERANT UTILISE. DO NOT REMOVE MANG - HIGH VOLTAGE. QUALIFIER PERSONNEL ONLY.	RISK OF FIRE OR EXPLOSION. INFLAMMABLE REFRIGERANT USED. DO NOT USE MECHANICAL DEVICES TO DEFROST REFRIGERATOR. DO NOT PUNCTURE REFRIGERANT TUBING.
DO NOT REMOVE MANG - HIGH VOLTAGE. QUALIFIER PERSONNEL ONLY.	RISK OF FIRE OR EXPLOSION. INFLAMMABLE REFRIGERANT USED. DO NOT USE MECHANICAL DEVICES TO DEFROST REFRIGERATOR. DO NOT PUNCTURE REFRIGERANT TUBING.
RISK OF FIRE OR EXPLOSION. INFLAMMABLE REFRIGERANT USED.	RISK OF FIRE OR EXPLOSION. INFLAMMABLE REFRIGERANT USED.
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RISK OF FIRE OR EXPLOSION. INFLAMMABLE REFRIGERANT USED.	RISK OF FIRE OR EXPLOSION. INFLAMMABLE REFRIGERANT USED.

EXTERIOR OF UNIT

CAUTION	CAUTION
RISK OF FIRE OR EXPLOSION. INFLAMMABLE REFRIGERANT USED.	RISK OF FIRE OR EXPLOSION. INFLAMMABLE REFRIGERANT USED.
RISK OF FIRE OR EXPLOSION. INFLAMMABLE REFRIGERANT USED.	RISK OF FIRE OR EXPLOSION. INFLAMMABLE REFRIGERANT USED.
RISK OF FIRE OR EXPLOSION. INFLAMMABLE REFRIGERANT USED.	RISK OF FIRE OR EXPLOSION. INFLAMMABLE REFRIGERANT USED.
RISK OF FIRE OR EXPLOSION. INFLAMMABLE REFRIGERANT USED.	RISK OF FIRE OR EXPLOSION. INFLAMMABLE REFRIGERANT USED.

NEAR EXPOSED REFRIGERANT TUBING

CAUTION	ATTENTION
RISK OF FIRE OR EXPLOSION DUE TO HANDLING INSTRUCTIONS CAREFULLY. FOLLOW FLAMMABLE REFRIGERANT USED.	RISK OF FIRE OR EXPLOSION DUE TO HANDLING INSTRUCTIONS CAREFULLY. FOLLOW FLAMMABLE REFRIGERANT USED.
RISK OF FIRE OR EXPLOSION DUE TO HANDLING INSTRUCTIONS CAREFULLY. FOLLOW FLAMMABLE REFRIGERANT USED.	RISK OF FIRE OR EXPLOSION DUE TO HANDLING INSTRUCTIONS CAREFULLY. FOLLOW FLAMMABLE REFRIGERANT USED.
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NEAR MACHINE COMPARTMENT AND NAMEPLATE

DANGER	CAUTION
RISK OF FIRE OR EXPLOSION. INFLAMMABLE REFRIGERANT USED.	RISK OF FIRE OR EXPLOSION. INFLAMMABLE REFRIGERANT USED.
RISK OF FIRE OR EXPLOSION. INFLAMMABLE REFRIGERANT USED.	RISK OF FIRE OR EXPLOSION. INFLAMMABLE REFRIGERANT USED.
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RISK OF FIRE OR EXPLOSION. INFLAMMABLE REFRIGERANT USED.	RISK OF FIRE OR EXPLOSION. INFLAMMABLE REFRIGERANT USED.

INSTALLATION

CAUTION: THIS UNIT CONTAINS R290 FLAMMABLE REFRIGERANT. USE CAUTION WHEN HANDLING MOVING AND USE OF THE REFRIGERATOR OR FREEZER. AVOID DAMAGING THE REFRIGERANT TUBING OR INCREASE THE RISK OF A LEAK.

WARNING: FAILURE TO FOLLOW INSTALLATION GUIDELINES AND RECOMMENDATIONS MAY VOID THE WARRANTY ON YOUR UNIT.

WARNING: IT IS IMPORTANT THAT YOUR UNIT HAS ITS OWN DEDICATED LINE. CONDENSING UNITS ARE DESIGNED TO OPERATE WITH A VOLTAGE FLUCTUATION OF PLUS OR MINUS 10% OF THE VOLTAGE INDICATED ON THE UNIT DATA TAG, BURN OUT OF A CONDENSING UNIT DUE TO EXCEEDING VOLTAGE LIMITS WILL VOID THE WARRANTY.

WARNING: THIS UNIT IS INTENDED FOR USE IN LABORATORIES IN COMMERCIAL, INDUSTRIAL, OR INSTITUTIONAL OCCUPANCIES AS DEFINED IN THE SAFETY STANDARD FOR REFRIGERATION SYSTEMS, ASHRAE 15.

SELECTING A LOCATION FOR YOUR NEW UNIT

The following conditions should be considered when selecting a location for your unit:

1. Floor & Countertop Load: The area on which the unit will rest must be level, free of vibration, and suitably strong enough to support the combined weights of the unit plus the maximum product load weight. NOTE: If there is a question pertaining to weight load limits, consult the factory at 1-888-994-7636.
2. Clearance: Clearance must be a combined total of at least 0 inches at the top, 0 inches at the rear, and 0 inches at each side. Do not place any object that can block the ventilation exhaust from the machine compartment register. Area of equipment must be free of all combustible materials. A minimum of 4" clearance is required between cooking appliances that sit on top and equipment stand. Temperature at top of the equipment stand to remain below 100°F.
3. Ventilation: The air cooled self contained unit requires a sufficient amount of cool clean air. Avoid surrounding your unit around other heat generating equipment and out of direct sunlight. Also, avoid locating in an unheated room or where the room temperature may drop below 70°F (21°C) or rise above 86°F (32°C).

INSTALLATION CHECKLIST

WARNING: FAILURE TO FOLLOW INSTALLATION GUIDELINES AND RECOMMENDATIONS MAY VOID THE WARRANTY ON YOUR UNIT.

After the final location has been determined, refer to the following checklist prior to start-up:

1. Check all exposed refrigeration lines to ensure that they are not kinked, dented, or rubbing together.
2. Check that the condenser and evaporator fans rotate freely without striking any stationary members.
3. Unit must be properly leveled; check all legs or casters to ensure they all are in contact with the floor while maintaining a level work surface. Adjusting bullet feet heights or shimmying casters may be necessary if the floor is not level. NOTE: Damage to equipment may result if not followed. Randell is not responsible for damage to equipment if improperly installed.
4. Plug in the unit and turn on using the Danfoss controller.
5. Allow unit time to cool down to temperature. If temperature adjustments are requirement, the control is located on the front panel. Confirm the unit is holding the desired temperature.
5. Refer to the front of this manual for serial number location. Please record this information in your manual. It will be necessary when ordering replacement parts or requesting warranty service.
6. Before putting in food, allow your unit to operate for approximately two (2) hours so that interior of the unit is cooled down to storage temperature.
7. Check drawer to ensure the drawer slides freely and fully extends along with seating into the cabinet properly when closed.

ELECTRICAL SUPPLY

WARNING: IT IS IMPORTANT THAT A VOLTAGE READING BE MADE AT THE COMPRESSOR MOTOR ELECTRICAL CONNECTIONS, WHILE THE UNIT IS IN OPERATION TO VERIFY THE CORRECT VOLTAGE REQUIRED BY THE COMPRESSOR IS BEING SUPPLIED. LOW OR HIGH VOLTAGE CAN DETRIMENTALLY AFFECT OPERATION AND THEREBY VOID ITS WARRANTY.

WARNING: IT IS IMPORTANT THAT YOUR UNIT HAS ITS OWN DEDICATED LINE. CONDENSING UNITS ARE DESIGNED TO OPERATE WITH A VOLTAGE FLUCTUATION OF PLUS OR MINUS 10% OF THE VOLTAGE INDICATED ON THE UNIT DATA TAG, BURN OUT OF A CONDENSING UNIT DUE TO EXCEEDING VOLTAGE LIMITS WILL VOID THE WARRANTY.

The wiring should be done by a qualified electrician in accordance with local electrical codes. A properly wired and grounded outlet will assure proper operation. Please consult the data tag attached to the compressor to ascertain the correct electrical requirements. Supply voltage and amperage requirements are located on the serial number tag located inside the mechanical housing.

OPERATION






Allow unit to operate for approximately two (2) hours before placing in food.

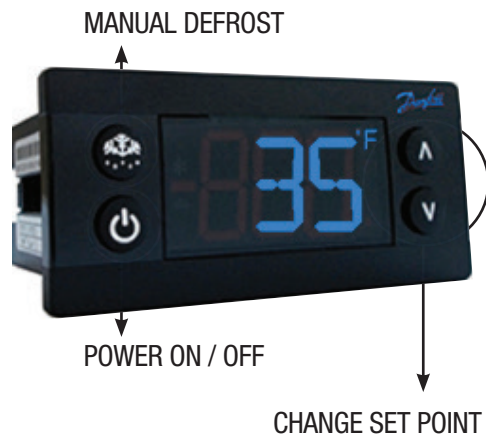
AMBIENT CONDITIONS

Unit is designed for normal operating temperatures between 70° F (21°C) - 86°F (32°C). Operating outside of those temperatures may cause premature product wear or failure.

Randell has attempted to preset the temperature control to ensure that your unit runs at an optimum temperature, but due to varying ambient conditions, including elevation, food type and your type of operation, you may need to alter this temperature using control adjustment until desired temperature is reached.

DANFOSS CONTROLLER OPERATION

LED	FUNCTION
	Compressor energized & Evaporator fan de-energized
	Defrost in progress
	Fans delay after defrost completion
	Evaporator fan energize
	An alarm is occurring
°C / °F	Temperature unit



POWER ON / OFF: Press and hold the power button until LED display turns On / Off

MANUAL DEFROST: Press and hold “Defrost” Button

CHANGE SET POINT: To raise temperature

1. Press and hold “^” to access set point.
2. When set point start flashing, Press “^” to adjust set point.
3. After 30 seconds, the display automatically reverts to showing the current temperature.

CHANGE SET POINT: To lower temperature

1. Press and hold “v” to access set point.
2. When set point start flashing, Press “v” to adjust set point.

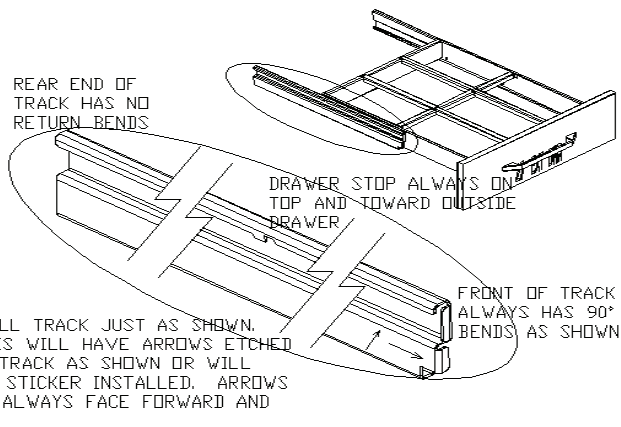
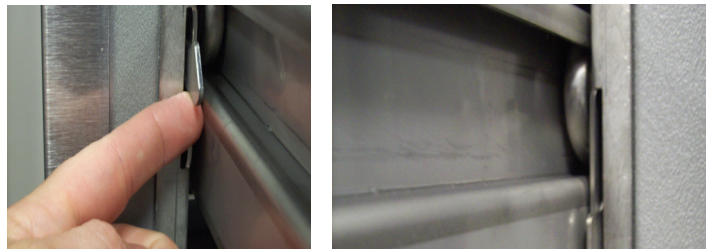
3. After 30 seconds, the display automatically reverts to showing the current temperature.

CHANGE FROM °F / °C :

1. Press the up/down buttons simultaneously for 5 seconds to access the menu.
2. Password is requested. Password is 000.
3. Press the bottom left button to OK the password.
4. Using the up/down buttons, navigate to the “diS” level. Press the bottom left button to OK the selection.
5. Using the up/down buttons, navigate to the “CFu” level. Press the bottom left button to OK the selection.
 - a. “-F” designates Fahrenheit.
 - b. “-C” designates Celsius.
6. Press the top left button repeatedly to return to exit and return to the home screen.

DRAWER REMOVAL

1. Fully extend the drawer that is to be removed.
2. Remove product pans from drawer.
3. Lift up the drawer stop tabs on each side of drawer track.
4. Pull drawer out while lifting the tabs.



DRAWER INSTALLATION

To remove and re-install individual drawers and drawer tracks, please refer to the figure above for proper installation instructions.

DRAWER CARTRIDGE SYSTEM REMOVAL

Drawer cartridge system has a single plate in rear to hold in place. To remove the entire drawer system, unscrew the thumb screws on rear wall to detach system from the plate. See figures below.



MAINTENANCE

WARNING: DO NOT USE SHARP UTENSILS AND/OR OBJECTS.

WARNING: DO NOT USE STEEL PADS, WIRE BRUSHES, SCRAPERS, OR CHLORIDE CLEANERS TO CLEAN YOUR STAINLESS STEEL.

CAUTION: DO NOT USE ABRASIVE CLEANING SOLVENTS, AND NEVER USE HYDROCHLORIC ACID (MURIATIC ACID) ON STAINLESS STEEL.

WARNING: DO NOT PRESSURE WASH EQUIPMENT AS DAMAGE TO ELECTRICAL COMPONENTS MAY RESULT.

Randell strongly suggests a preventive maintenance program which would include the following monthly procedures:

If a failure of the equipment is a direct result of any of the Preventative Maintenance guidelines being neglected, the repairs and parts replacements will not be covered under warranty.

It is recommended that the customer contact the local Authorized Service Agent to provide a quote to perform periodic Preventative Maintenance.

MONTHLY PM PROCEDURES

1. Cleaning of all condenser coils. Condenser coils are a critical component in the life of the compressor and must remain clean to assure proper air flow and heat transfer. Failure to maintain this heat transfer will affect unit performance and eventually destroy the compressor. Clean the condenser coils with coil cleaner and/or a vacuum, cleaner and brush. NOTE: Brush coil in direction of fins, normally vertically as to not damage or restrict air from passing through condenser.
2. Clean fan blade on the condensing unit.
3. Clean and disinfect drains with a solution of warm water and mild detergent
4. Clean and disinfect drain lines and evaporator pan with a solution of warm water and mild detergent
5. Clean all gaskets on a weekly if not daily basis with a solution of warm water and a mild detergent to extend gasket life.
6. Remove debris from drawer slides.

RECOMMENDED CLEANERS FOR YOUR STAINLESS STEEL INCLUDE THE FOLLOWING:

JOB	CLEANING AGENT	COMMENTS
Routine cleaning	Soap, ammonia, detergent Medallion	Apply with a sponge or cloth
Fingerprints and smears	Arcal 20, Lac-O-Nu, Ecoshine	Provides a barrier film
Stubborn stains and discoloration	Cameo, Talc, Zud, First Impression	Rub in the direction of the polish lines
Greasy and fatty acids, blood, burnt-on foods	Easy-Off, Degrease It, Oven Aid	Excellent removal on all finishes
Grease and Oil	Any good commercial detergent	Apply with a sponge or cloth
Restoration/Preservation	Benefit, Super Sheen	Good idea monthly

Reference: Nickel Development Institute, Diversey Lever, Savin, Ecolab, NAFEM

Proper maintenance of equipment is the ultimate necessity in preventing costly repairs. By evaluating each unit on a regular schedule, you can often catch and repair minor problems before they completely disable the unit and become burdensome on your entire operation.

For more information on preventive maintenance, consult your local service company or CFESA member. Most repair companies offer this service at very reasonable rates to allow you the time you need to run your business along with the peace of mind that all your equipment will last throughout its expected life. These services often offer guarantees as well as the flexibility in scheduling or maintenance for your convenience. For a complete listing of current Randell ASA please visit www.unifiedbrands.net.

Randell believes strongly in the products it manufactures and backs those products with one of the best warranties in the industry. We believe with the proper maintenance and use, you will realize a profitable return on your investment and years of satisfied service.

REPLACEMENT PARTS

To order parts, contact your Authorized Service Agent. Supply the model designation, serial number, part description, part number, quantity, and when applicable, voltage and phase.

CONTACT US

If you have questions pertaining to the content in this manual, contact Randell at 888-994-7636.

TROUBLESHOOTING

This unit is designed to operate smoothly and efficiently if properly maintained. However, the following is a list of checks to make in the event of a problem. Wiring diagrams are found at the end of this manual. When in doubt, turn unit off and call for service at 888-994-7636.

SYMPTOM	POSSIBLE CAUSE	PROCEDURE
Unit does not run	<ol style="list-style-type: none"> 1. No power to unit 2. Power switch in OFF position 3. Temperature control turned off 4. Temperature control faulty 5. Compressor overheated 6. Condenser fan faulty 7. Overload protector faulty 8. Compressor relay faulty 9. Compressor faulty 	<ol style="list-style-type: none"> 1. Plug in unit 2. Switch power switch to ON 3. Check temperature control 4. Test temperature control 5. Clean condenser coil 6. Service condenser fan 7. Test overload 8. Test relay 9. Call for service at 888-994-7636
Unit short cycles	<ol style="list-style-type: none"> 1. Condenser coil dirty 2. Condenser fan faulty 3. Compressor faulty 4. Overload repeatedly tripping 	<ol style="list-style-type: none"> 1. Clean coil 2. Service fan and motor 3. Call for service at 888-994-7636 4. Check outlet voltage
Unit runs constantly	<ol style="list-style-type: none"> 1. Condenser coil dirty 2. Condenser fan faulty 3. Room ambient too high 4. Room humidity too high 5. Frost build up 6. Door gasket damaged 7. Poor door seal 	<ol style="list-style-type: none"> 1. Clean coil 2. Service condenser motor 3. Reduce room temperature 4. Set room lower 5. Defrost evaporator 6. Replace door gasket 7. Check door seal
Unit not cold enough	<ol style="list-style-type: none"> 1. Temperature control set too high 2. Temperature control faulty 3. Condenser coil dirty 4. Refrigerant leaking or contaminated 5. Room ambient too high 6. Room humidity too high 7. Door gasket damaged 8. Poor door seal 9. Evaporator fan faulty 10. Evaporator iced up 	<ol style="list-style-type: none"> 1. Adjust control to lower setting 2. Test control 3. Clean coil 4. Call for service at 888-994-7636 5. Reduce room temperature 6. Set room lower 7. Replace door gasket 8. Check door seal 9. Service evaporator fan 10. Defrost evaporator, Test defrost timer, Test Therm-O-Disc, Test defrost timer
Unit too cold	<ol style="list-style-type: none"> 1. Temperature control set too low 2. Temperature control faulty 	<ol style="list-style-type: none"> 1. Adjust control to raise setting 2. Test control

Unit noisy	<ol style="list-style-type: none"> Compressor mountings loose or hardened Condenser fan damaged or hitting fan shroud Unit not level Evaporator fan damaged or hitting fan shroud 	<ol style="list-style-type: none"> Tighten or replace compressor mountings Inspect condenser fan Adjust leveling feet Inspect evaporator fan
Unit does not defrost	<ol style="list-style-type: none"> Defrost heater faulty Defrost Therm-O-Disc faulty Defrost timer faulty 	<ol style="list-style-type: none"> Test heater Test Therm-O-Disc Test timer
Moisture around door or frame	<ol style="list-style-type: none"> Breaker strip faulty Frame heater faulty Temperature control set too low 	<ol style="list-style-type: none"> Inspect strips Call for service at 888-994-7636 Adjust control to raise setting
Ice in drain pan or water in bottom of unit or floor	<ol style="list-style-type: none"> Drain tube clogged Unit not level 	<ol style="list-style-type: none"> Clean drain Adjust leveling feet

DANFOSS CONTROLLER CODES

DISPLAYED ALARM CODE	ALARM	ACTION
Hi	High Temperature Alarm	Inspect door/drawer sealing
		Contact service
Lo	Low Temperature Alarm	Contact service
CON	Condenser Temperature High Limit	Clean condenser coil
		Inspect coil for any objects obstruction hindering airflow
		Contact service
uHi	Line Voltage Too High	Verify voltage of power source, to be performed by qualified technician
		Contact service
uLi	Line Voltage Too Low	Verify voltage of power source, to be performed by qualified technician
		Contact service
LEA	Continuous Compressor Runtime	Inspect door/drawer sealing
		Inspect condenser coil, clean if necessary
		Contact service
E01	S1 Sensor Failure	Contact service
E02	S2 Sensor Failure	Contact service
E03	S3 Sensor Failure	Contact service
E04	S4 Sensor Failure	Contact service

SERVICE

CAUTION: COMPONENT PARTS SHALL BE REPLACED WITH FACTORY OEM PARTS. SERVICE WORK SHALL BE DONE BY FACTORY AUTHORIZED SERVICE PERSONNEL, SO AS TO MINIMIZE THE RISK OF POSSIBLE IGNITION DUE TO INCORRECT PARTS OR IMPROPER SERVICE.

CAUTION: BEFORE MAKING ANY REPAIRS, ENSURE THE UNIT IS DISCONNECTED FROM ITS POWER SOURCE.

This piece of equipment uses a R290 Refrigeration system. This equipment has been clearly marked on the serial tag the type of refrigerant that is being used. There is also a warning labels stating that the unit contains R290 refrigerant. R290 is safe to use as long as you follow these warning labels.

No smoking or open flames when servicing this equipment. If needed, use a CO2 or powder type fire extinguisher.

Replacement parts used on any R290 Refrigeration system cabinet must have specific UL certification for non-sparking components.

Only authorized service technician, certified in R290 system should service this equipment.

MANIFOLD SET

A R134A manifold set can be used for servicing this equipment.

REFRIGERANT RECOVERY

Follow all national and local regulations for R-290 refrigerant recovery.

LEAKING CHECKING AND REPAIR

Leak check an R-290 system the same way you would an R-134a or R-404A system with the following exceptions.

- Do not use a Halid leak detector on a R290 system.
- Electronic leak detector must be designated specifically for combustible gas.

Use of a bubble solution or an ultrasonic leak detector are acceptable.

When repairing a leak, it is recommended using oxygen free dry nitrogen with a trace gas not exceeding 200PSI.

When accessing an R290 system, piercing valves are not to remain on the equipment in a permanent manner. After charge is recovered, Schrader valves are to be installed on the process stubs. Proper charge is to be weighed into the system and the system is to be leak checked afterwards.

The R290 equipment must have red process tubes and other devices through which the refrigerant is serviced, such as any service port. This color marking must remain on the equipment. If marking is removed, it must be replace and extend at least 2.5 centimeters (1") from the compressor.

CHARGING

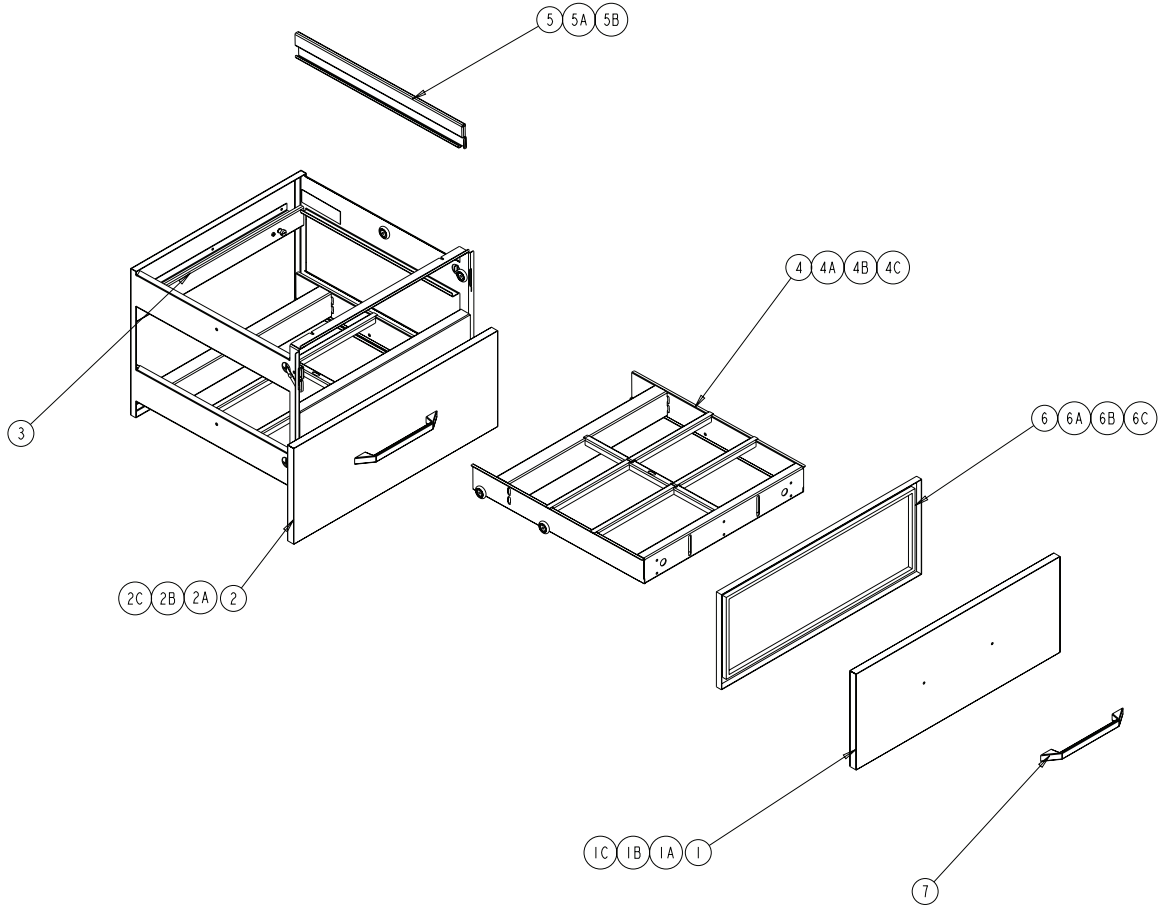
Follow the charge amount specified on the data tag. It is recommended to use the shortest hoses possible to prevent undercharging.

- Ensure the system is sealed and leak checked
- Evacuate system to a minimum 500 micron
- Weigh in correct charge
- Leak check the system again
- Bleed the refrigerant from the high side hose to the low side hose
- Disconnect the hoses
- Remove line taps

DRAWER

CALL FACTORY FOR REPLACEMENT PARTS:
888-994-7636

Parts List



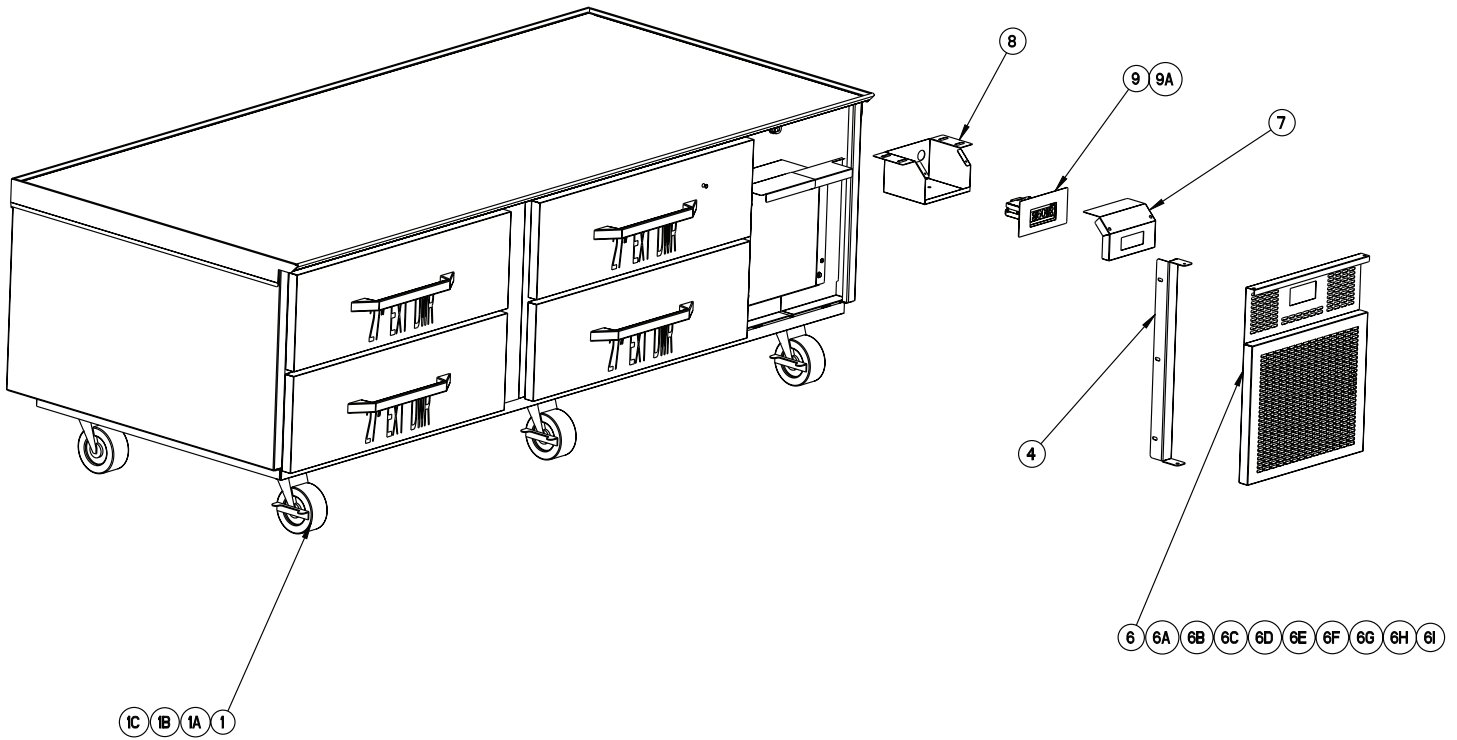
ITEM	SERVICE PART	DESCRIPTION	(LP)RES1(X)125	(LP)RES1(X)133	(LP)RES1(X)138	(LP)RES1(X)257	(LP)RES1(X)267	(LP)RES1(X)387	(LP)RES1(X)392	(LP)RES1(X)3102	(LP)RES1(X)3114	(LP)RES1(X)3126
1	RP FRT118	DRAWER FRONT, 19", TOP	-	X	-	X	-	-	-	-	-	-
1A	RP FRT05T	DRAWER FRONT, 27", TOP	-	-	X	-	-	X	X	-	X	X
1B	RP FRT35T	DRAWER FRONT, 32", TOP	-	-	-	X	X	-	X	X	X	X
1C	RF FRT0506	DRAWER FRONT, 44", TOP	-	-	-	-	-	-	-	-	-	-
2	RP FRT119	DRAWER FRONT, 19", BOTTOM	X	-	-	-	-	-	-	-	-	-
2A	RP FRT05B	DRAWER FRONT, 27", BOTTOM	-	X	-	X	-	X	X	-	-	-
2B	RP FRT35B	DRAWER FRONT, 32", BOTTOM	-	-	X	X	X	-	X	X	X	X
2C	RF FRT0508	DRAWER FRONT, 44", BOTTOM	-	-	-	-	-	-	-	-	X	X
3	RP TRK05SM	DRAWER TRACK, 2PC. SET (JAN 1997-PRESENT)	-	-	-	-	-	-	-	-	-	-
4	RP FRM019	DRAWER FRAME, 19" NON-EXTENDABLE	X	-	-	-	-	-	-	-	-	-
4A	RP FRM127E	DRAWER FRAME, 27" EXTENDABLE	-	X	-	X	-	X	X	-	-	-
4B	RP FRM132E	DRAWER FRAME, 32" EXTENDABLE	-	-	X	X	X	-	-	X	X	X
4C	RP FMR1201	DRAWER FRAME, 44" EXTENDABLE	-	-	-	-	-	-	-	-	X	X
5	RP MPT019	MOUNTING PLATE FOR 19" DRAWER	X	-	-	-	-	-	-	-	-	-
5A	RP MPT027	MOUNTING PLATE FOR 27" DRAWER	-	X	-	X	-	X	X	-	-	-
5B	RP MPT032	MOUNTING PLATE FOR 32" DRAWER	-	-	X	X	X	-	X	X	X	X
6	IN GSK1081	DRAWER GASKET, 19" DR. FT. 16.75 X 7.25 PRESS IN	X	-	-	-	-	-	-	-	-	-
6A	IN GSK1070	DRAWER GASKET, 27" DR. FR. 24.75 X 7.25 PRESS IN	-	X	-	X	-	X	X	-	-	-
6B	IN GSK1075	DRAWER GASKET, 32" DR. FT. 29.75 X 7.25 PRESS IN	-	-	X	X	X	-	X	X	X	X
6C	IN GSK0006	DRAWER GASKET, 44" DR. FT. 43.32 X 7.25 PRESS IN	-	-	-	-	-	-	-	-	X	X
7	HD HDL130	SCULPTURED HANDLE, 12-13/16"	X	X	X	X	X	X	X	X	X	X

* = NOT SHOWN

BASE UNIT

CALL FACTORY FOR REPLACEMENT PARTS:
888-994-7636

Parts List



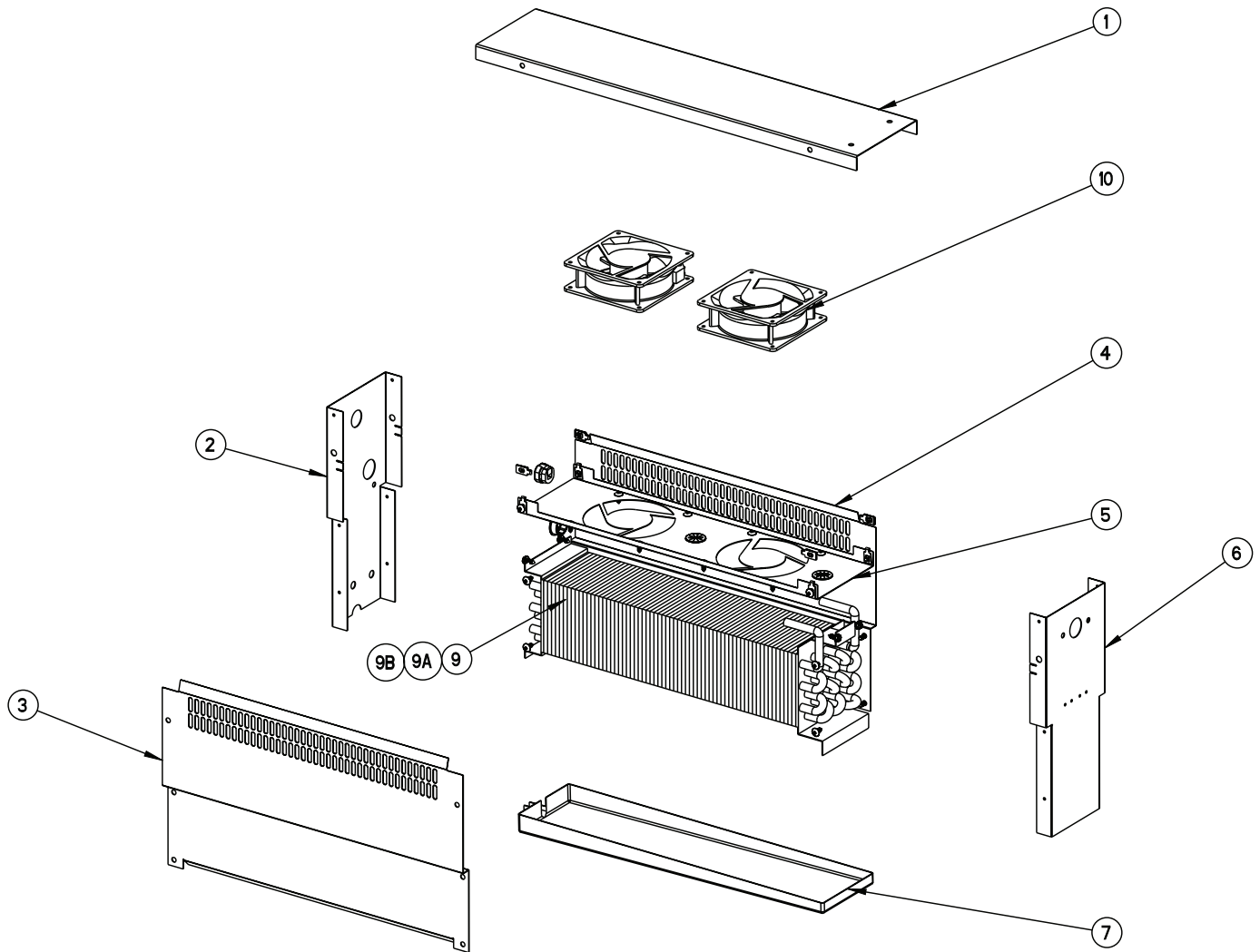
ITEM	SERVICE PART	DESCRIPTION	(LP)RES1(X)125	(LP)RES1(X)133	(LP)RES1(X)138	(LP)RES1(X)257	(LP)RES1(X)267	(LP)RES1(X)387	(LP)RES1(X)392	(LP)RES1(X)3102	(LP)RES1(X)3114	(LP)RES1(X)3126
1	HD CST030	4 ½" HEAVY DUTY CASTERS W/LOCKING MECHANISM	X	X	X	X	X	X	X	X	X	X
1A	HD CST031	4 ½" HEAVY DUTY CASTERS W/OUT LOCKING MECHANISM	X	X	X	X	X	X	X	X	X	X
1B	HD CST0213	5 ½" HEAVY DUTY CASTERS W/LOCKING MECHANISM	X	X	X	X	X	X	X	X	X	X
1C	HD CST0212	5 ½" HEAVY DUTY CASTERS W/OUT LOCKING MECHANISM	X	X	X	X	X	X	X	X	X	X
2*	RP KIT0412	CASTER SHIM PLATE (20PC)	X	X	X	X	X	X	X	X	X	X
3*	HD LEG9902	6" STAINLESS STEEL LEGS W/ADJUSTABLE BULLET FEET	X	X	X	X	X	X	X	X	X	X
4	RP BRK1806	HINGED LOUVER MOUNTING BRACKET	X	X	X	X	X	X	X	X	X	X
5*	HD CTH9901	CATCH, MAGNETIC SOUTHCO	X	X	X	X	X	X	X	X	X	X
6	RP LVR1908	LOUVER, CHEF STAND 38"	X	-	-	-	-	-	-	-	-	-
6A	RP LVR1909	LOUVER, CHEF STAND 48"	-	X	-	-	-	-	-	-	-	-
6B	RP LVR1910	LOUVER, CHEF STAND 48" (6" PAN HEIGHT)	-	-	X	-	-	-	-	-	-	-
6C	RP LVR1911	LOUVER, CHEF STAND 72"	-	-	-	X	X	-	-	-	-	-
6D	RP LVR1912	LOUVER, CHEF STAND 78"	-	-	-	X	-	-	-	-	-	-
6E	RP LVR1913	LOUVER, CHEF STAND 82" (6" PAN HEIGHT)	-	-	-	-	X	-	-	-	-	-
6F	RP LVR1914	LOUVER, CHEF STAND 105"	-	-	-	-	-	X	-	-	-	-
6G	RP LVR1915	LOUVER, CHEF STAND 105" (6" PAN HEIGHT)	-	-	-	-	-	X	-	-	-	-
6H	CONSULT FACTORY	LOUVER, CHEF STAND OVER 105" (4" PAN HEIGHT)	-	-	-	-	-	-	X	X	X	X
6I	CONSULT FACTORY	LOUVER, CHEF STAND OVER 105" (6" PAN HEIGHT)	-	-	-	-	-	-	X	X	X	X
7	RP CVR1905	COVER, CONTROL BOX	X	X	X	X	X	X	X	X	X	X
8	RP BOX1905	CONTROL BOX	X	X	X	X	X	X	X	X	X	X
9	RP CNT1919	DANFOSS CONTROLLER - PROGRAMMED	X	X	X	X	X	-	-	-	-	-
9A	RP CNT1920	DANFOSS CONTROLLER - PROGRAMMED	-	-	-	-	-	X	X	X	X	X
10*	EL WIR461	POWER CORD, MALE 9'	X	X	X	X	X	X	X	X	X	X
11*	EL WIR469	POWER CORD, FEMALE 12'	X	X	X	X	X	X	X	X	X	X

* = NOT SHOWN

EVAPORATOR ASSEMBLY

CALL FACTORY FOR REPLACEMENT PARTS:
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Parts List



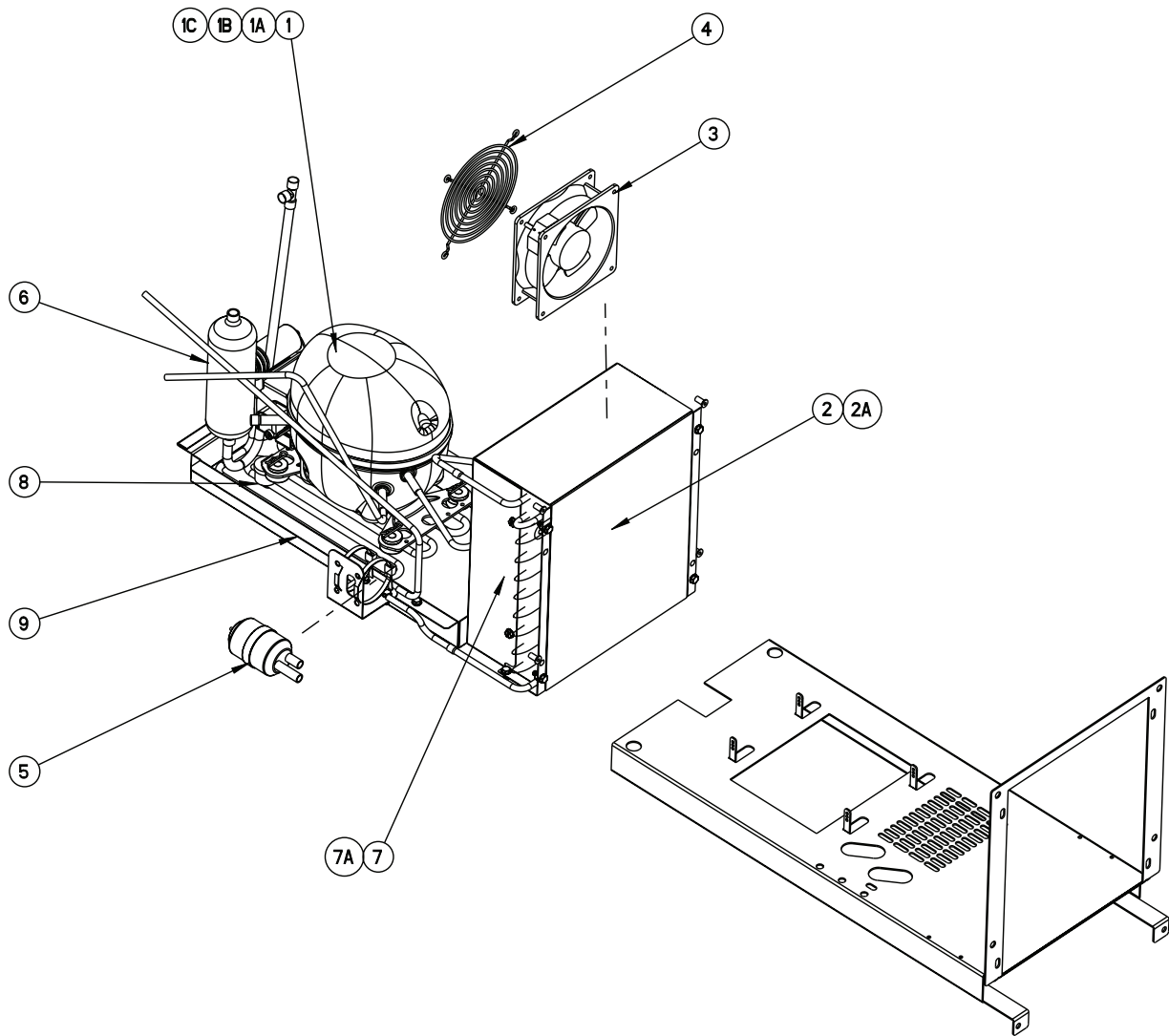
ITEM	SERVICE PART	DESCRIPTION	(LP)REST(X)125	(LP)REST(X)133	(LP)REST(X)138	(LP)REST(X)257	(LP)REST(X)267	(LP)REST(X)387	(LP)REST(X)392	(LP)REST(X)3102	(LP)REST(X)3114	(LP)REST(X)3126
1	RP BRK006	MOUNTING SUPPORT BRACKET FOR COIL ASSEMBLY	X	X	X	X	X	X	X	X	X	X
2	RP PNL107-290	SIDE, COIL, R290 (TPT_RC200_1-290) W. PERFS	X	X	X	X	X	X	X	X	X	X
3	RP PNL108-290	BACK, COIL, R290 (TPT_RC200_3-290)	X	X	X	X	X	X	X	X	X	X
4	RP PNL109-290	FRONT, COIL, R290 (TPT_RC200-2-290)	X	X	X	X	X	X	X	X	X	X
5	RP SHD1811	SHROUD EVAP FAN R290	X	X	X	X	X	X	X	X	X	X
6	RP PNL1805	SIDE, COIL, R290 NO PERFS	X	X	X	X	X	X	X	X	X	X
7	RP DRP107	DRIP PAN	X	X	X	X	X	X	X	X	X	X
8*	RP CAP1803	CAP TUBE, 0.050 X .093 (T07-0656)	X	X	X	X	X	X	X	X	X	X
9	RP COI107	EVAPORATOR COIL	X	X	X	X	X	X	X	X	X	X
9A	RF CSY1703-290	EVAPORATOR COIL ASSEMBLY, 1- 2 SECTION UNIT	X	X	X	X	X	X	X	X	X	X
9B	RF CSY1904	EVAPORATOR COIL ASSEMBLY, 3 SECTION	-	-	-	-	-	X	X	X	X	X
10	RF FAN1401	FAN, AXIAL	X	X	X	X	X	X	X	X	X	X
11	RF CNT1602	QTI SENSOR, AIR - BLACK	X	X	X	X	X	X	X	X	X	X
12*	RF CNT1603	QTI SENSOR, EVAPOARTOR #1 - BLUE	X	X	X	X	X	X	X	X	X	X
13*	RF CNT1901	QTI SENSOR, EVAPOARTOR #2 - GREEN	-	-	-	-	-	-	X	X	X	X

* = NOT SHOWN

CONDENSER ASSEMBLY

CALL FACTORY FOR REPLACEMENT PARTS:
888-994-7636

Parts List



ITEM	SERVICE PART	DESCRIPTION	(LP)RES1(X)125	(LP)RES1(X)133	(LP)RES1(X)138	(LP)RES1(X)257	(LP)RES1(X)267	(LP)RES1(X)387	(LP)RES1(X)392	(LP)RES1(X)3102	(LP)RES1(X)3114	(LP)RES1(X)3126
1	RF CMP1604	COMPRESSOR, 1/4HP, R290, EMBRACO, 115V-60HZ, EM2X3125U	X	X	X	X	X	-	-	-	-	-
1A	RF CMP1604SC	COMPRESSOR, 1/4HP, R290, EMBRACO, START COMPONENTS	X	X	X	X	X	-	-	-	-	-
1B	RF CMP1701	COMPRESSOR, 1/3HP R290 120V/60HZ EMBRACO EMC3130U	-	-	-	-	-	X	X	X	X	X
1C	RF CMP1701SC	COMPRESSOR, 1/3HP, R290, EMBRACO, START COMPONENTS	-	-	-	-	-	X	X	X	X	X
2	RF COI1603	CONDENSER COIL, LUVATA 160120 - 1/4"	X	X	X	X	X	-	-	-	-	-
2A	RF COI1802	CONDENSER COIL, LUVATA 160120 - 1/4"	-	-	-	-	-	X	X	X	X	X
3	RF FAN1401	FAN, AXIAL, 119 X 38 MM	X	X	X	X	X	X	X	X	X	X
4	RF FAN0703	FAN, GUARD, NICK CHROME FINISH	X	X	X	X	X	X	X	X	X	X
5	RF FLT9902	FILTER DRYER	X	X	X	X	X	X	X	X	X	X
6	RF ACM1801	ACCUMULATOR	X	X	X	X	X	X	X	X	X	X
7	RP SHD1907	SHROUD, FAN SINGLE	X	X	X	X	X	X	-	-	-	-
7A	RP SHD1908	SHROUD, FAN DOUBLE	-	-	-	-	-	-	X	X	X	X
8	EL WIR274	HEATER, DRAIN	X	X	X	X	X	X	X	X	X	X
9	RP DRP1902	DRAIN PAN (T07-1149)	X	X	X	X	X	X	X	X	X	X

* = NOT SHOWN

Wiring Diagram

